

UNIVERSAL BEER AGAR

A non-selective medium for the isolation of beer spoilage micro-organisms.

Dehydrated media	
Code number:	500 g: UBA20500, 5 kg: UBA25000
Colour:	Pinkish
Appearance:	Homogeneous hygroscopic powder
pH before autoclaving (25 °C):	6,1 – 6,5

Direction: Suspend **57 g** in 750 ml of distilled water and heat with frequent agitation until the medium boils well. Without delay, add 250 ml of beer to be investigated (without degassing). Mix gently and sterilise by autoclaving at 115 °C for 15 minutes.

Warning!

The medium is heat sensitive.
No further sterilisation is necessary or desirable.

Prepared media	
Bottled media:	100 ml: UBA30100, 500 ml: UBA30500
Colour:	Reddish
pH (25 °C):	6,2 – 6,4

Direction: Complete the bottled media according to the direction of the dehydrated media and dispense aseptically into sterile Petri-dishes.

FORMULA in g/l

Peptones	25,40
Tomato extract	7,00
Glucose	10,00
Mg(II), Na(I), Fe(III) and Mn(II) salts	0,15
Buffers	1,50
Agar	13,00

Note: The typical formula can be adjusted to obtain optimal performance.

Storage conditions: Store the dehydrated media tightly closed in a dry place at room temperature. Store the bottled media protected from light at room temperature. Store the plated media protected from light at 2-8 °C. Use before the expiry date on the label.

Quality control:

Test strains	Incubation temp: 30 °C	Growth	Incubation time: 72 h
<i>Lactobacillus fermentum</i> ATCC 9338		Good	
<i>Lactobacillus casei</i> ATCC 393		Good	
<i>Escherichia coli</i> ATCC 25922		Good	
<i>Saccharomyces cerevisiae</i> ATCC 9763		Good	

References: Kozulis and Page (1968) Proc. Am. Brew. Chem: 52.

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